

UNCORKED

all things beer, wine and liquor



MALBEC & MEAT LOAF

One of my favorite malbecs is the 2011 Catena Malbec. It has power and finesse from the hot Mendoza region of Argentina. The wine is full-bodied with dense blackberry and blueberry fruit flavors. There is a kiss of tannin from the judicious use of oak barrels to match the varied meats, mustard seed and white pepper in this fantastic meat loaf recipe from Tom Mylan, Executive Butcher and co-owner of The Meat Hook, a butcher shop in Williamsburg, Brooklyn:

Meat Loaf with Mustard Seeds and White Pepper

- 1 cup seasoned bread crumbs
 - 1 cup heavy cream
 - 1 lb. ground beef
 - 1 lb. ground veal
 - 1 lb. ground pork
 - 3 large egg yolks
 - 1/3 cup yellow mustard seeds
 - 1/2 cup whole grain mustard
 - 1/2 cup chopped parsley
 - 5 garlic cloves, minced
 - 1 tablespoon freshly ground white pepper
 - 2 teaspoons kosher salt
1. Preheat oven to 325 degrees. In a small bowl, combine breadcrumbs and cream and let stand until the crumbs absorb the cream (about two minutes).
 2. In a bowl, mix the ground beef, veal and pork with the breadcrumb mixture, egg yolks, mustard seeds, whole grain mustard, parsley, garlic, white pepper and salt, blending thoroughly.
 3. Pack the mixture into a 2-quart loaf pan and bake for 1 hour and 15 minutes or until an instant-read thermometer inserted into the center registers 155 degrees. Let the meat loaf rest for 10 minutes before serving.

Pick up the 2011 Catena Malbec at Edina Liquor and enjoy with this recipe!

By Dave Tomko, Assistant Manager of Edina Liquor – Southdale

EDINA LIQUOR HELPS YOU MAKE EASY HOT DRINKS AND LIQUEURS

Winter is here and a chill is in the air. This time of year, we work a little harder to keep warm. Hot drinks are one of my favorite ways to heat up during the holiday season. Thankfully, there are plenty of options from which to choose.

Baileys Irish Cream or RumChata mix well in coffee for a drink that is both tasty and easy to make. Peppermint schnapps can really liven up a mug of hot chocolate. Tom & Jerry's and hot buttered rums are also delicious warm drinks, and Edina Liquor stocks premade batters to help you create these cocktails quickly and easily.

If a wine-based drink is more to your liking, try making some Gluhwein. In a saucepan, combine a cinnamon stick, 3/4 cup water and 3/4 cup sugar. Bring to a boil, reduce heat and simmer. Cut one orange in half and squeeze the juice into the water mix. Push 10 whole cloves into the outside of the peel and place in the water mix. Simmer for 30 minutes until syrupy. Add one 750 mL bottle of red wine and heat until steaming, but not boiling. Remove the orange peel and cloves. Serve hot in mugs.

My favorite hot beverage to drink on a cold winter day is the hot toddy. It has the perfect balance of whiskey, spice and sweetness that can chase away the sniffles. Add 1 tablespoon of honey, a shot of whiskey (or brandy) and a squeeze of lemon to 4 ounces of hot water. Top it off with a pinch of nutmeg and a cinnamon stick.

There are hundreds of hot drink recipes out there. Find one that you like and pick up everything you need at Edina Liquor.

By Joe Labosky, Assistant Manager of Edina Liquor – 50th & France

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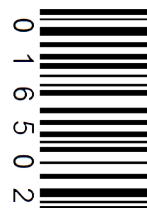
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STAFF PICKS

GREY STACK ROSEMARY'S BLOCK SAUVIGNON BLANC

This small production wine, of which about 900 cases a year are made, is a great example of a California-style Sauvignon Blanc. It completely ignores the New Zealand "grapefruit" style and focuses instead on herblike notes of lemongrass with hints of pineapple and passion fruit. It is a great wine with any seafood or light appetizer. Grab it before it runs out.

\$30.99 for 750 mL

Greg Keehr, Manager of Edina Liquor – Grandview



BOULDER SHAKE

This new addition to Boulder Brewing company's year-round beers is a dark and flavorful chocolate porter. Boulder Shake is brewed with five different grains. The addition of cacao nibs give it a velvety chocolate finish with some soft notes of coffee and caramel. The richness of this beer makes it great on its own merits, but it does pair nicely with meatloaf, a burger or a flourless chocolate torte.

\$9.49 for a six-pack

Eric Pellinen, Manager of Edina Liquor – 50th & France



RUSSIAN STANDARD PLATINUM VODKA

Russian Standard adheres to Dmitri Mendeleev's (creator of the periodic table) formula for vodka – 40 percent ABV to produce the best product. Winter wheat and the world's softest water from Lake Ladoga is filtered four times through charcoal and two times through silver to create this crisp, clean vodka. Many companies make good vodka, but this is one of the best.

\$27.99 for 750 mL

Dave Taylor, Assistant Manager of Edina Liquor – Grandview



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A MESSAGE FROM STEVE GRAUSAM

BE SAFE THIS HOLIDAY SEASON, PRACTICE RESPONSIBLE HOSTING

At holiday get-togethers, people often celebrate the past, the present and the future with liquor, beer or wine.

Edina Liquor prides itself on helping customers pick out the right amount of liquor, beer and wine to make parties and events special. When throwing your party, be a good host and know when to cut off a guest from having too much.

Remember, if you over serve a guest and he or she is hurt or causes harm to others, you may be held responsible in a court of law. None of us wants to be in that situation, so we need to be responsible hosts to each one of our guests.

- Never let guests who have had too much to drink drive themselves home. Offer them a

ride or have them stay at your place until morning.

- Make sure you have plenty of food for your guests to eat. Having food in your stomach slows down the rate that alcohol is absorbed in your body.
- Offer non-alcoholic alternatives. There are many non-alcoholic wines and beers on the market. A non-alcoholic punch is also a great way to go. Check out a great recipe at www.EdinaLiquor.com. Water is also another option as it helps keep you hydrated even if you have a few cocktails.
- The longer your party or event runs, the greater the chance that one of your guests will over-indulge. Consider setting a last call or limiting the length of your party.

- Adults burn off one drink per hour. One drink consists of a 5-ounce glass of wine, 1 ounce of hard liquor or 12 ounces of beer.

Edina Liquor staff loves this time of year when we can help our customers plan their special get-togethers. We enjoy giving customers great ideas on what and how much to buy so they can be responsible hosts.

Enjoy this holiday season and its many celebrations. We hope to see you soon.



*Steve Grausam
Liquor Operations Director*